

Pool House

Lunch & Dinner

Menu curated by world renowned Chef Christopher Kostow

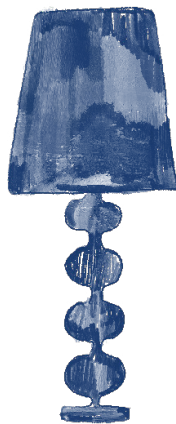
Snacks & Starters

- Caviar MP
crema, chives, tortilla chip
- Chilled Prawns 240
tomatillo cocktail sauce, lime
- Raw Vegetables 280
fermented soy dip
- Grilled Baby Corn 250
yeast, butter
- Crudo of Hamachi 250
chiles, cilantro, nopales
- Aged Beef Tartare 450
ember oil, onions, grilled milk bread
- Grilled Avocado 80
olive oil, sea salt
- Sourdough Bread 90
whipped butter, sea salt



Salads & Grains

- Little Gem Caesar 280
tortilla, miso dressing
- Swiss Chard 280
anchovy, oregano, stracciatella
- 3 Bean Salad 280
avocado oil, purslane
- Tomatoes in
Their own Juices 120
epazote salsa verde
- Durum Wheat Spaghetti 220
braised pork, brassicas, salsa macha
- Masarepa Polenta 370
prawns, braised purslane, lime



Mains

- Grilled Seabass 990
sunflower pesto
- Slow Cooked Shortrib 490
chipotle, black garlic
- Grilled Yogurt Brined Chicken 480
spices and herbs, lime
- The Cheeseburger 350
american cheese, pickled jalapenos,
white onions, fries
- Pumpkin Cooked in Miso Butter 80
pickled chiles, chevre, almonds
- Aged Ribeye 790
roasted local mushrooms, herbs
- Grilled Baja Lobster MP
chile butter



Sides

- Hominy in broth 80
hoja santa, serrano
- Steamed Short Grain Rice 80
butter, sea salt
- Zucchini Conserva 130
summer herbs
- Simple Salad 180
lime juice, pepitas
- French Fries 80



Dessert

- Horchata Soft Serve 150
cinnamon, crunchy salt
- Pavlova 150
olive oil, lime
- Mexican Chocolate Tart 290
hazelnut
- Basque Cheese cake 190
roasted pineapple, agave syrup

